

Cape of Good Hope Van Lill & Visser Chenin Blanc 2017

Enticing stonefruit aromas – nectarine and peach with a tinge of honeyed almonds. The same flavours are apparent in the mouth where they are joined by a touch of green melon. Bright and vivid acid lifts the broad palate and keeps it fresh and vibrant, adding a pithy lemon zest nuance too. The weight and concentration of the fruit is impressive and the flavours linger. Beautifully balanced and rich.

Fruity Curries.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Anthonij Rupert Wyne

winemaker : Mark van Buuren

wine of origin : Citrusdal Mountain

analysis : alc : 13.11 % vol rs : 2.9 g/l pH : 3.29 ta : 6.1 g/l va : 0.20 g/l so2 : 101 mg/l fso2 : 34 mg/l

type : White **style** : Dry **body** : Full **taste** : Fruity **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

ageing : 3 - 5 years after release.

in the vineyard : AVERAGE TEMP: 18.8°C

RAINFALL: 182.84mm per annum

ORIGIN OF FRUIT: Citrusdal Mountains

SOIL TYPE: Hutton -sand/Loam

Basie van Lill of Arbeidsend and Jozua Visser of Oudam have owned and worked these vineyards for decades. The vines share space with fynbos and rooibos tea bushes while sheep also graze the land. Planted in 1964, the vines are on either red sand or clay on the Skurfberg Mountain, surrounded by fynbos. The area's height above sea level, naturally low rainfall and treasury of old vines that don't have the benefit of irrigation, results in intense and balanced wines. The hot days are tempered by refreshing cool nights due to the land's proximity to the Atlantic Ocean (Lamberts Bay). All of these factors, along with the age and balance of these bush vines, contribute to ripeness, intense fruit and wines with a high natural acidity.

about the harvest: HARVESTING BEGAN: 03/02/2017 (JV)

HARVESTING ENDED: 06/02/2012 (BvL)

YIELD: 2 ton/ha

in the cellar : With the large-scale water restrictions during the 2016 season, the post-harvest period was characterised by very dry conditions which led to early leaf fall. Although the cold was sufficient, the winter was really brief and abruptly ended by an unusually warm August which led to a rapid and early bud burst of the vineyards. Moderately warm weather during the ripening process, with cooler than usual night temperatures and minimal heat peaks, made for ideal harvest conditions.

Anthonij Rupert Wyne

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